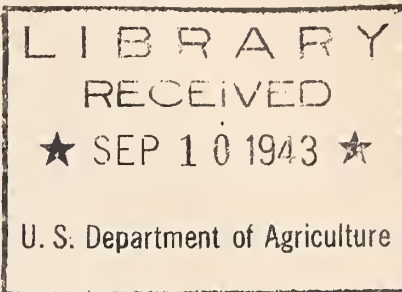


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UNITED STATES DEPARTMENT OF AGRICULTURE
U.S. FOOD DISTRIBUTION ADMINISTRATION

DAIRY AND POULTRY PRODUCTS GRADING SCHOOL

Held at Chicago, May 10 to 19, 1943

EGG GRADING SCHOOL

May 10, 1943

- 8:30 - 9:00 A. M. - Purpose of the Dairy & Poultry Grading Schools -
Scope - Manner of Conducting - Discussions.....
.....Lt. Col. E. L. Shook
- 9:00 - 10:00 - Formation and structure of an egg - purpose.....
.....Dr. A. Van Wagenen
- 10:00 - 10:30 - Basis and general description of standards of
quality for individual eggs.....Rob R. Slocum
- 10:30 - 10:45 - Candling of eggs - proper working conditions -
necessity of proper technique.....R. F. Brueckner
- 10:45 - 11:00 - Discussion of air cell and its relation to
quality.....B. W. Kempers
- 11:00 - 12:00 - Laboratory on air cell -
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- 1:00 - 2:15 P. M. - Discussion of color - size - shape - shell texture -
dirt and its relation to quality..B. W. Kempers
- 2:15 - 3:00 - Laboratory on shape - shell - texture - dirty -
- 3:00 - 3:15 - Yolk - discussion on shape and blemishes.....
.....Dr. A. Van Wagenen
- 3:15 - 4:45 - Laboratory on yolk shape and blemishes

EGG GRADING SCHOOL

May 11, 1943.

8:30 - 9:00 A. M. - White - discussion on yolk outline and movement

clearness of white - meaning of Van Wagenen

measurements.....Dr. A. Van Wagenen

9:00 - 9:45 - Laboratory on whites -

9:45 - 10:00 - Discussion work to date -

10:00 - 11:15 - Laboratory - grading individual eggs using all internal
factors excluding shell and shell condition.....

.....Rob R. Slocum

11:15 - 12:00 - Film - Stick to the Standards.....Paul Schauer
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1:00 - 1:30 P. M. - Discussion

1:30 - 2:15 - Laboratory - determination of quality of individual
eggs - inside and outside.....

2:15 - 2:45 - Types of inedible eggs with demonstration.....

.....B. W. Kempers

2:45 - 3:15 - U. S. Grades - Consumer - Procurement - Wholesale...

.....Rob R. Slocum

3:15 - 3:30 - Discussion

3:30 - 4:45 - Laboratory - determination of the grade on a case
of eggs -

DRESSED POULTRY GRADING SCHOOL

May 13, 1943

- 8:30 - 9:15 A. M. - Discussion of the Standards of dressed chickens,
fowl, turkeys, ducks and geese.....Rob R. Slocum
- 9:15 - 9:45 - Classes of poultry and how to distinguish each
class.....Dr. A. Van Wagenen
- 9:45 - 10:45 - Laboratory on fleshing preceded by dis-
cussion.....B. W. Kempers
- 10:45 - 11:00 - Methods of dressing poultry.....R. F. Brueckner
- 11:00 - 12:00 - Laboratory on classing poultry, method of
dressing, kind of poultry -
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- 1:00 - 2:00 P. M. - Laboratory on finish preceded by discussion.....
.....Dr. A. Van Wagenen
- 2:00 - 2:15 - Workmanship as it affects grading.....B. W. Kempers
- 2:15 - 2:45 - Laboratory on dressing defects -
- 2:45 - 3:00 - Deformities as it affects grading.....Dr. A. Van Wagenen
- 3:00 - 3:30 - Laboratory on deformities -
- 3:30 - 4:00 - Laboratory grading using all factors -

SEP 10 1943

EGG GRADING SCHOOL
May 12, 1943

8:30 - 9:15 A. M. - Grading and inspection procedures.....B. W. Kempers

9:15 - 10:30 - Laboratory - determination of the grade on a case
of eggs -

10:30 - 11:00 - Discussion

11:00 - 11:30 - Federal SpecificationsCol. S. C. Dildine

11:30 - 12:00 - Interpreting an egg certificate.....R. F. Brueckner
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1:00 - 2:00 P. M. - Laboratory - determination of the grade on a case
of eggs -

2:00 - 3:00 - Discussion

3:00 - 4:45 - Discussion - problems in dried egg inspection
work.....B. W. Kempers

BUTTER GRADING SCHOOL

May 15, 1943

- 8:30 - 9:00 A. M. - Official U. S. Standards of quality for creamery
butter -- General explanation.....B. J. Ommodt
- 9:00 - 9:30 - Common flavor characteristics of butter and their
affect on score--Off flavors and their influence
on score.....Leo H. Benson
- 9:30 - 10:00 - The factors of body, color and salt and how they
are handled in scoring butter--Final determination
of score.....Leo H. Benson
- 10:00 - 11:30 - Butter grading laboratory with special reference to
determination and evaluation of flavor and odor -
- 11:30 - 12:00 - Discussion of laboratory

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- 1:00 - 2:00 P. M. - Selecting samples, churn markings, technique involved
in grading bulk butter. Technique involved in grading
print butter.....B. J. Ommodt
- 2:00 - 3:30 - Butter grading laboratory with special reference to
the factors of body, color and salt
- 3:30 - 3:45 - Discussion of laboratory
- 3:45 - 4:15 - Differences in the U. S. Standards and Federal Speci-
fications for butter.....B. J. Ommodt
- 4:15 - 4:30 - General discussion

DRESSED POULTRY GRADING SCHOOL

May 14, 1943

- 9:00 - 9:30 A. M. - Condition of poultry.....Dr. H. A. Weckler
- 9:30 - 10:00 - Discussion on destination inspection..Col. S. C. Dildine
- 10:00 - 10:30 - Problems in inspection of eviscerated
poultry.....Dr. H. A. Weckler
- 10:30 - 11:00 - Federal specifications on poultry....Col. S. C. Dildine
- 11:00 - 11:45 - Poultry grading considering all factors
- 11:45 - 12:00 - Discussion -
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- 1:00 - 4:00 - Practice Grading -

CHEESE GRADING SCHOOL

May 18, 1943

- 8:30 - 9:00 A. M. - U. S. Standards for American Cheese.....B. J. Onmodt
- 9:00 - 9:30 - Technique in the grading of cheese.....H. E. Meister
- 9:30 - 11:30 - Cheese grading laboratory -- Fresh, mild, aged, close,
medium close, open -
- 11:30 - 12:00 - Discussion of laboratory

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- 1:00 - 1:30 P. M. - Styles of American Cheese -- Grading of American
Cheese and Process Cheese.....H. E. Meister
- 1:30 - 2:00 - Degree of curing or aging of cheese and other desir-
able characteristics, and defects.....B. J. Onmodt
- 2:00 - 3:30 - Cheese grading laboratory -- Various flavor defects --
Various body and texture defects -- Various other
defects -
- 3:30 - 3:45 - Discussion of laboratory -
- 3:45 - 4:30 - Technique in the inspection of cheese -- selection
of samples -- markings on cheese -- test weights,
etc.,.....H. E. Meister

BUTTER GRADING SCHOOL

May 17, 1943

- 8:30 - 9:00 A. M. - Proper environment for grading butter -- Tempering --
Freedom from foreign odors, etc.....Leo H. Benson
- 9:00 - 9:30 - Importance of taste and smell in grading butter...
.....B. J. Ommott
- 9:30 - 11:30 - Butter grading laboratory -- Scoring butter, all
factors considered -
- 11:30 - 12:00 - Discussion of laboratory -

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- 1:00 - 1:30 - Different scores or qualities of butter and the
purpose to which each is best suited.....Leo H. Benson
- 1:30 - 3:00 - Butter grading laboratory -
- 3:00 - 3:30 - Discussion of laboratory -
- 3:30 - 4:00 - Proper care and handling of butter.....B. J. Ommott
- 4:00 - 4:30 - General Discussion -

CHEESE GRADING SCHOOL

May 19, 1943

- 8:30 - 9:30 A. M. - Common defects in American Cheese -- Acidic flavor,
weak pasty body, bitter versus aged flavor, gassy
condition, dry corky body, etc., proper care in
handling of cheese.....B. J. Ommott
- 9:30 - 10:15 - Cheese grading laboratory -
- 10:15 - 11:30 - Discussion of laboratory -
- 11:30 - 12:00 - General discussion and review -

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- 1:00 - 3:30 P. M. - Cheese grading laboratory -
- 3:30 - 4:45 - General discussion and review -

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